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From: Hotel Manager Europa [mailto:HotelManager@MS-Europa.com]

Sent: Friday, November 17, 2000 4:26 AM

To: 'vsp@cdc.gov'

Cc: 'zhc9@cdc.gov'; Georg Bernsteiner [HCC]; Groehn, Heinrich; Gohlke, Axel; Captain Europa; Ammer, Lars; Staff Captain Europa; Chief Engineer Europa

Subject: FW: Corrective Action Statement - MS Europa

CDC / Vessel Sanitation Program
1850 Eller Drive - Suite 101
Ft. Lauderdale, FL 33316
USA

Dear Sir,

The following actions have been taken to correct each of the deficiencies noted during the inspection of MS EUROPA on Nov. 10th, 2000 at Miami

1-Deficiency - medical

Medical Staff should obtain a copy of chapter 13 covering gastrointestinal illness investigations and medical support. Sample forms for anti diarrhea medications sales and dispensing log and G I surveillance log are provided in this section

(4,1.2.1.3)

Corrective Action

This procedure is in action from 13th of November 2000.

2-Deficiency - pools / spa

A fecal accident response procedure shall be documented and available for review during inspection

Corrective Action

Will be documented in the hospital from November 14th.

3-Deficiency - pools / spa

Public safety signs shall be provided for all public pools/ spas, depth marks shall be installed for every meter in change of depth. Reference 6.4.1.1.2

Corrective Action

Safety signs and depth marks are installed.

4-Deficiency - pools / spa

A separate sign shall be posted by whirl pool spa that lists safety

concerns especially for those people who are immune compromised

Corrective Action

A sign is posted since Nov. 14th

5-Deficiency - pools / spa

Easy access to shepherd's hook and approved floatation device shall be provided next each public swimming pool

Corrective Action

Installation 15.12.00 during dry dock

6-Deficiency - pools / spa

Back flow prevention devices shall be tested periodically recommended at least annual check

Corrective Action

Will be carried out next week (20-24. Nov 2000), when the complete list of the BFP are established.

7-Deficiency - potable water

Chart recorder should be changed out on a daily basis and read from zero 0,0 to 5 ppm free available chlorine. It shall be signed + dated daily

Corrective Action

Contacted maker to change the actual chart recorder from weekly the daily charts. (email 15.Nov.2000)

8-Deficiency - potable water distribution

Free available chlorine was measured at 0,13 by the vessels recorder.

Actual reporting were 0,10 and 0,09 free available chlorine

Corrective Action

Recalibration was carried out on the same day and will be checked on a daily basis.

9-Deficiency - potable water distribution

A back flow preventer needs to be installed on the line from the evaporators to the potable water system

Corrective Action

An additional back flow preventer is on order and will be installed as soon as possible.

10-Deficiency - potable water distribution

The reduced pressure back flow preventers were not tested on an annual basis

Corrective Action

Will be carried out next week, when the complete list of the BFP are established.

11-Deficiency - potable water distribution

An inventory of all BFP devices is necessary. For a comprehensive program that requires periodic inspection

Corrective Action

Starting at the 14.Nov 2000 to establish a complete list of all BFP.

12-Deficiency - potable water distribution

Continue routine cleaning / sanitizing of water tanks during wet or dry dock or every 2 years if no wet / dry dock work is performed. Save record for 1 year

Corrective Action

Will be done during dry dock work Dec. 7 -15th, 2000. Records will be kept for one year

13-Deficiency - lido food service

The atmospheric vent of the back flow preventer on the dish washing machine was plugged.

To ensure the back flow preventer works properly the atmospheric vent must remain open

Corrective Action

Back flow preventer is open

14-Deficiency - hot galley

There was a difficult to clean seam at the pillar and counter. Seal the seam with a stainless steel profile

Corrective Action

Checked the location on 14. Nov. 2000. It is not possible to carried out this Job through vessel staff.

It should be done during shipyard in December.

15-Deficiency - potwash

The flow in the pot wash area provides for the potential to soil clean pots and pans with dirty ones. The proposal to change the dry store room near the pot wash to a clean storage for pots and pans is acceptable to USPHS. If this is done the clean storage shelves to the left of the scrapping counter should be used for soiled pots and pans only

Corrective Action

Will be discussed in December during dry dock

16-Deficiency - dry storage

Numerous beetles and flying insects (moths) were noted on boxes and food packages in dry store. Recommend a professional pest control company is used to eliminate the infestation. Due to the amount of time dry

provisions are stored on board the temperature of this room should be maintained as cool as practical. Also remove as much cardboard as possible will eliminate harborages

Corrective Action

Shore based pest control was ordered for Jamaica, November 16th, but couldn't be done. Will be done now during dry dock in December. As much cardboard as possible are already eliminated.

17-Deficiency - dry storage

There was no written integrated pest management program on the ship. This should include pest sights, active monitoring and records of pesticides used

Corrective Action

Pest management program will be introduced during dry dock in December

18-Deficiency - dry storage

Wooden pallets were present in the beverage store rooms. wooden pallets are not easy to clean

Corrective Action

All wooden pallets (except the pallets for the beer drums) will be changed to aluminum pallets during dry dock in Dec 2000

19-Deficiency - general food service

Ensure that all dish washing machines have data plates that indicate proper operation temperatures

Corrective Action

Plates are ordered from Hobart and delivery is confirmed for dry dock in Dec. 2000

Sincerely

Hannes Salfelner
Hotel Manager
MS EUROPA
Hapag Lloyd